



# RICASOLI

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## RONCICONE 2018

### Chianti Classico Docg Gran Selezione

100% Sangiovese

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#### VINEYARD

Planted in: 1998-2000 - Density: 6.600 plants/ha  
Surface Area: 10,87 ha - Training: spurred cordon  
Altitude: 320 m a.s.l. - Clone: Sangiovese VCR23, VCR5  
Exposure: South-East - Rootstock: 420A

#### SOIL

The soil of the vineyard of the same name consists of marine deposits of Pliocene origin, with the presence of sandy deposits and stones smoothed by the sea, while lower down there is clay. Good organic matter content. Marine fossils and lignite emerge on the surface. The slopes are gentle and the vineyard is located in the central part of the property, to the south of the clayey-limestone soils.

#### GROWING SEASON

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October.

#### HARVEST

The grapes of Roncicone vineyard were hand-picked on October 5, 2018.

#### WINEMAKING

Fermentation temperature 75-80°F with daily punching. Duration of fermentation and maceration on the skins about 14-16 days.

#### AGEING

22 months in 500-litre tonneaux of which 30% new and 70% second passage.

#### BOTTLING

February 18, 2021

#### TECHNICAL DATA

Alcohol: 14% vol. -Total acidity: 6.03 g/l  
ph: 3.33 -Non-Reducing Extract: 27.48 g/l  
Total Polyphenols (in Gallic acid): 2234 g/l

